

THREE COURSE MENU

Shellfish soup | Lamb shank or catch of the day | White chocolate mousse

9.900

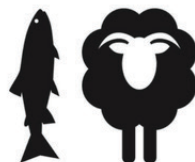
ADD WINE PAIRING FOR 4.990

SNACKS

Olives with black pepper and lemon	990
Chicken liver parfait with tomato jam and seed bread	1.990
Crispy sourdough bread with grilled bell pepper dip	1.790
Home made fresh cheese, green strawberries, sorrels	1.890
Smoked trout mousse with sour cream, dill, trout roe and crisp bread	1.990
Mix of all snacks	3.790

STARTERS

Cod with caramelized carrots, apples, hollandaise sauce	3.490
Slow cooked arctic char with smoked aioli, cucumber, char roe vinaigrette	2.990
Tomato, celery, cucumber consommée and basil sorbet	2.690
Shellfish soup with pickled cauliflower, shrimp and scallops	2.990
Glazed pork belly with celeriac remoulade, pickled onions and onion glaze	3.290
Green salad with pears, pickled shallots, pumpkin seeds and herb vinaigrette	2.890
Add chicken to salad	3.390



SILFRA RESTAURANT

FIVE COURSE MENU

Allow our chefs to select and prepare five outstanding courses for you

13.990

ADD WINE PAIRING FOR 9.990

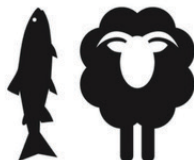
(only available for the whole table)

MAIN COURSES

Glazed lamb shank with cauliflower, grilled scallions and mustard glaze	6.190
Beef tenderloin with portobello, kohrabi, potatoes, mushroom and beef sauce	7.290
Lamb sirloin, rutabaga, green peas, red onion, lamb reduction	6.490
Catch of the day	5.490
Filet of halibut with cabbage, smoked onion, lemongrass sauce	5.990
Barley falafel with sunchoke purée, oyster mushrooms, scallions and fried spinach	4.990

SIDES

Green salad with pickled onions and basil vinaigrette	990
Fried crushed potatoes with spicy ketchup	990
Baked cauliflower with smoked birch skyr dressing, redcurrant	1.490



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